

TORTILLA BITES

🕒 40 min 🍽️ Medium










MATERIALS

Pan
Bowl

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

- potatoes 300 g 
- small courgettes 3 Unit 
- red onion 1 Unit 
- Egg 6 Unit 
- manchego cheese 100 g 
- cloves garlic 2 Unit 
- Olive oil 1 Tea Spoon 
- Salt 1 Unit 
- pepper 1 Unit 

INSPIRATIONS



HOW TO MAKE !

STEP 01
SLICE THE POTATOS,
ONIONS AND
COURGETTES

Peel the potatoes and red onions. Thinly slice potatoes, onions and courgettes using a mandoline slicer. Crush the garlic cloves with the heel of the hand.

STEP 04
TORTILLA COOKING

Remove the garlic cloves from the mixture, stir, then pour carefully into the still-oiled pan. Put the pan over very low heat, cover, and let cook for about 20 minutes, until the tortilla is lightly browned and well set. Turn the tortilla over and cook on the other side about 15 minutes.

STEP 02
LET'S COOK !

Pour 1 cm olive oil into a frying pan and add the garlic cloves. Once the oil is hot, place the potatoes in the oil, making sure they are well covered. Let cook on low heat for 10 minutes or until the potatoes start to become tender. Add the sliced courgette and red onion, cook for another 5 minutes.

STEP 05
COOL TIME

Once cooked, slide it out of the pan onto a plate and let cool at room temperature, then refrigerate for at least 1 hour. Cut the tortilla into small cubes and serve in bite-size pieces garnished with basil leaves.

STEP 03
MIXING BOWL

In a large mixing bowl, beat the eggs and top with finely grated manchego, chopped basil, salt and pepper. Once the vegetables are tender, remove them from the pan with a skimmer and let drain before placing in the mixing bowl with the eggs. Let stand for 1 hour.

STEP 06
SERVE

Serve with a Kazaar Americano (25 ml coffee thinned with 125 ml hot water).